Mother's Day menu 2025

Starters

Roasted Parsnip, Rosemary and Cider Soup, Roasted Parsnip Soup, Rosemary, English Cider, Crusty Bread, Salted Butter (gluten/milk/Sulphites) (V)

Crispy King Prawn Taco, Pico de Gallo, Chipotle Aioli, , Micro Salad (Crustacean/sulphites/gluten/milk/mustard)

Chicken Liver and Maderia Parfait, House Red Onion Chutney, Parsley Butter, Charred Sourdough (Gluten, Sulphites, Milk, Egg)

Onion Bhaji, Onion Bhaji flavoured with Coriander, mango and chilli, Curried Coconut broth, Spiced Pickled onions (gluten/sulphites/mustard) VEGAN

Crispy Panko Breaded Chicken Goujons, White cabbage and Truffle Slaw, Garlic Aioli, Baby Herbs, Herb Oil (sulphites gluten/egg)

Pea and Edamame Scotch Egg, Pea and Edamame Scotch egg, Toasted Sesame, Soya and ginger Glaze, Crushed Chilli Peanuts (V)(sesame/Soya/sulphites/peanuts)

Mains

Clarkson's Topside of Roast Beef, Guiness Glazed Ham or Pan Roasted Chicken Breast Goose Fat Roast Potatoes, Maple Glazed Roasted Root Veg, Carrot and Swede Mash, Yorkshire Pudding, Buttered Greens, Rich Pan Gravy (Sulphites, Gluten, Eggs, Milk) – big appetite- add an extra portion of meat for £4.

Cricketers Nut Roast, Roast Potatoes, Carrot and Swede, Maple Glazed Root Vegetables, Vegetable Gravy (VEGAN OPTON AVAILABLE ON REQUEST) (Gluten, Milk, Sulphites)

Pan Roasted Fleetwood Salmon Fillet, Confit Garlic Potato Cake, Buttered Asparagus, Poached King Prawn, Maltaise Sauce, Dill Oil (fish/Crustacean/sulphites/milk)

Lager Battered Haddock Fillet, Twice Cooked Chips, Mushy Peas, Tartar Sauce, Lemon (gluten/fish/eggs/mustard)

Butcher Farrel's Aged Rump Steak, Thyme and Garlic Mushroom, Peppered Tomato, Parmesan Rocket Salad, Twice Cooked Chips (Milk) Upgrade to Ribeye for £6.00

Cricketers Smashed Beef Burger; Smashed steak mince, Cheddar Cheese, Lettuce, Tomato, House Sauce, Toasted Brioche Bun, Beer Battered Frickles, Skin-on Fries, Dressed Leaf (gluten/eggs/mustard/milk)

Beer Braised Ham Shank, Sauteed Cabbage and Bacon, Creamed Potatoes, Wholegrain Mustard Cream Sauce (Milk, Mustard, Sulphites)

Wild Mushroom, Truffle and Pea Risotto, Wild Mushroom Risotto, Truffle oil, Mushroom Puree, and Peas, Parmesan, Olive oil dressed Rocket (Milk, Sulphites) Can be made Vegan

<u>Sweets</u>

Double Chocolate Brownie, Summer Berry Coulis, Chocolate Mousse, White Chocolate Ice Cream, (gluten/eggs/milk)

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream (eggs/gluten/milk/sulphites)

Selection of Mrs Dowson's Ice Cream, Wafers (milk / gluten)

Chocolate Banana Bread, Caramelised Nuts, Banana Puree, Vegan Vanilla Ice Cream (Gluten) (Vegan) Crème Caramel, Ginger Nut Crumble, Salted Toffee Sauce Cream(milk/gluten/eggs)

2 course £ 28 / 3 course £ 34

Regular Childrens Menu available- including Mini Roast Dinner